

BAYLY'S

Bistro

LUNCH MENU

We use only local farmers and growers at Baylys Bistro.

Only the best local and sustainable farmers are used and supported

Our seafood is sourced daily from the Sydney fish markets with only local and Australian domestic's best regions on show.

We have a strong connection with local produce and supporting local farmers. All our produce is fresh daily from N.S.W growers.

Head Chef: Caleb Taylor

Restaurant Manager: Jeanny Flores

Website: www.ensemble.com.au

Email: jeanny@ensemble.com.au

Phone: (02) 9956 8250

Smoked Tasmanian salmon, asparagus bavarois, salmon caviar, fennel, parmesan crumb **\$17**

Whole egg angel hair pasta, roasted pumpkin, crispy purple kale, goat's cheese, pine nuts & basil butter **V**
\$17

Gulf king prawns, mango salad, fried shallots, fresh coriander & chili, nuoc mam dressing **GF**
\$18

Black Angus steak sandwich, balsamic onions, rocket, Swiss cheese, salsa verde, aioli, vine tomato, served with onion rings & smokey BBQ sauce **\$18**

Pickled Octopus salad, cherry tomatoes, mixed leaves, shredded carrot, daikon & cucumber, Bulgarian feta, vinaigrette dressing & side of tzatziki **\$20**

Free range grilled butterflied chicken breast, roasted rosemary baby chat potatoes, baby creamed spinach & dark jus **\$22**

Four pines beer battered barramundi, rosemary & pink salt shoestring fries, watercress & heirloom radish salad, aioli & fresh lemon **\$23**

Sides (One for \$9, Two for \$15 or three for \$22)

Fries - Rosemary & pink salt shoestring fries, garlic aioli **V,GF**

Vegies – Asparagus, broccolini, confit cherry tomatoes, garlic & parsley butter **V,GF**

Salad - Spinach watercress, toasted pine nuts, cucumber, shaved red onion, black olive & feta dressing **V,GF**

To Finish \$12.5

White chocolate cheesecake, fresh strawberries & ginger nut crumb, honey lemon drizzle, micro mint

Torched peach & coconut custard tart, raspberry coulis & summer berries

Affogato, liqueur, espresso, vanilla ice cream (choice of Baily's or Frangelico) **GF**

Cheese Plate \$17

Tasmanian brie, English Red Lion vintage cheddar and Clawson blue stilton (UK) served with lavosh, water crackers quince paste & balsamic strawberries

Selection of ice cream & sorbets served with Oreo cookies GF

\$10 two scoops

Chocolate ice cream, vanilla Ice cream, raspberry sorbet, mandarin sorbet, blood orange sorbet

HOT DRINKS

Espresso, Long Black, Flat white, Cappuccino, Latte, Piccolo, Macchiato **\$3.5 ea**

Hot Chocolate, Mocha **\$4 ea**

Teas – T2 **\$3.5 ea**

(English Breakfast, Earl Grey, Peppermint, Camomile, Green tea)

V = Vegetarian GF = Gluten free

PLEASE BE ADVISED THE LAST BUS IS AT 3PM